



Cranberry Monkey Bread



1/16 of recipe: 224 calories, 10.5g total fat (5.5g sat. fat), 536mg sodium, 43.5g carbs, 1g fiber, 5.5g sugars, 3g protein

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Prep: 10 minutes **Cook:** 40 minutes

Cool: 10 minutes



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Ingredients

1/2 cup natural no-calorie sweetener that measures like sugar ([like the kind by Swerve](#))
1 1/2 tsp. cinnamon
Two 16-oz. tubes refrigerated buttermilk biscuit dough
1/3 cup sweetened dried cranberries, chopped
3/4 cup light butter, melted
3/4 cup natural no-calorie brown sugar substitute that measures like sugar ([like the kind by Swerve](#))

Directions

Preheat oven to 350°F. Spray a bundt pan with nonstick spray.

In a large sealable bag, combine the classic (not brown) sweetener with cinnamon. Seal, and shake to mix.

Open biscuit tubes, and separate each tube of dough into 8 pieces. Cut each piece into quarters, and place them in the bag with the sweetener mixture. Seal bag, and shake to coat.

Transfer coated biscuit pieces to the pan, sprinkling with cranberries in between layers.

In a medium bowl, combine melted butter with brown sugar substitute. Mix thoroughly. Drizzle mixture over the contents of the pan.

Bake until golden brown and cooked through, 35–40 minutes.

Let cool slightly, about 10 minutes. Turn pan upside down onto a large plate, and gently shake to release the monkey bread.

MAKES 16 SERVINGS

HG Tip: Check on your bread about a third of the way through baking. If it begins to get too dark, remove and carefully cover with foil for the remaining bake time.

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